

Handwashing is the single most important action to stop spreading infection and disease.

When Should You Wash Your Hands?

You should always wash your hands after:



Coughing/sneezing or using a tissue

Handling raw meat and poultry

Touching lacerations/cut, sores or infected areas on the skin

Handling or playing with pets

• Touching dirty kitchen equipment,

utensils, dishes or work surfaces

Smoking, eating or drinking and before handling foods

• When hands become visibly soiled

You should always wash your hands bef<mark>ore:</mark>

 Touching or handling ready-to-eat foods, such as breads, deli meats, cheese, fruits and vegetables, etc.

The best way to prevent disease is to wash your hands.



HOW TO WASH YOUR HANDS PROPERLY

- Use soap and warm, running water.
- Rub your hands vigorously for 20 seconds.
- Wash all surfaces, including:

 backs of bands

 wrists

 between fingers

 tips of fingers

 under fingernails
- Rinse your hands well.
- Dry your hands with a paper towel, if possible.



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